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**EDSBACKA
BISTRO
STRÄNGNÄS**

Welcome!

Our menu is produced and composed for the optimal taste, thereof no changes in the courses.

LOCAL PRODUCERS

Äleby gård
Printz bageri
Hornuddens trädgård
Magdakullan
FarCon/Närsjö gård
Köttbutiken Millert/Dahlén
Onsberga gård
Öja gård
Högtorps gård
Björklunds kafferosteri
Mälardalens Brewing CO

www.edsbackabistro.se

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff

"Blackboard"

Ask the staff about today's tips

SNACKS

Nice olives 35
Salted almonds 45

CHILDREN MENU

Pancakes with jam & ice cream 85

Meatballs with cream sauce, lingonberry & potatoes 115



BEFORE

Classic Toast Skagen

taste 95 half 135
with bleak roe from Stallarholmen

Blackened arctic char 145

with ramsons, smoked trout roe, miso & cucumber

Blanched white asparagus 145

with goat cheese from Järna dairy, spruce shoots, marcona almonds & quail egg

French Marennes oyster

1p 40 / 3p 110 / 5p 160
with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 195

with bleak roe from Stallarholmen

Pike-perch from lake Mälaren 285

with spring onion, jerusalem artichoke, peas & sea musselsauce

Fallow deer, Äleby farm 285

with green asparagus, pickled spruce shoots, smoked feta cheese & walnuts

Wiesswurst from Köttbutiken 245

sausage made with veal from Bredkälen flavored with pistachio. Served with variety of onion, mustard & red wine sauce

Green asparagus & tofu 255

with Almnäs tegel cheese, fermented ramsons, velouté sauce & green lentils

AFTER

Chocolate balls 45

Vanilla ice cream 75

with chocolate sauce and almond crumbs

Crème Brûlée 95

flavored with coffee & Baileys

Rhubarb & goat yoghurt 105

yoghurt sorbet with goat cottage cheese, rhubarb, quinoa & roasted hazelnuts